

AN IDEAL SUMMER RESORT IN KANSAS.

Manhattan Beach and Eureka Lake.

\$1.75 for the Round Trip from Topeka.

Five miles west of Manhattan and only one and a half hours ride on the Union Pacific and you arrive at Eureka Lake or Manhattan Beach, one of the prettiest and coolest summer retreats in the United States. Mr. C. P. Dewey, the genial proprietor, whose home is in Chicago, has had property interests in Kansas for the past twenty years, and especially in Manhattan, Kan. While in Manhattan two years ago he became impressed with the lake and with the beautiful landscape surrounding it. The idea came to him that it was an ideal spot, to build a modern home where he could spend a quiet, pleasant time and entertain his personal friends. He built a handsome three-story palatial residence, consisting of sixteen sleeping rooms, a large dining room, kitchen and billiard room. Last year many of his friends came and visited. They had such a good time, they told their friends about it, and Mr. Dewey was besieged by people who wished to visit Eureka Lake; rooms were engaged two weeks in advance and many were turned away. Mr. Dewey was in a dilemma as to what to do this year; he had made up his mind he would either have to close the place to the public or

make it larger. The idea occurred to him to increase the capacity and make it more beautiful, or in other words make a place that people from Kansas could go for a moderate sum, spend their vacation and enjoy the lake breezes, fishing, boating, bowling and dancing with less cost than the railroad fare would be to Colorado or other summer resorts.

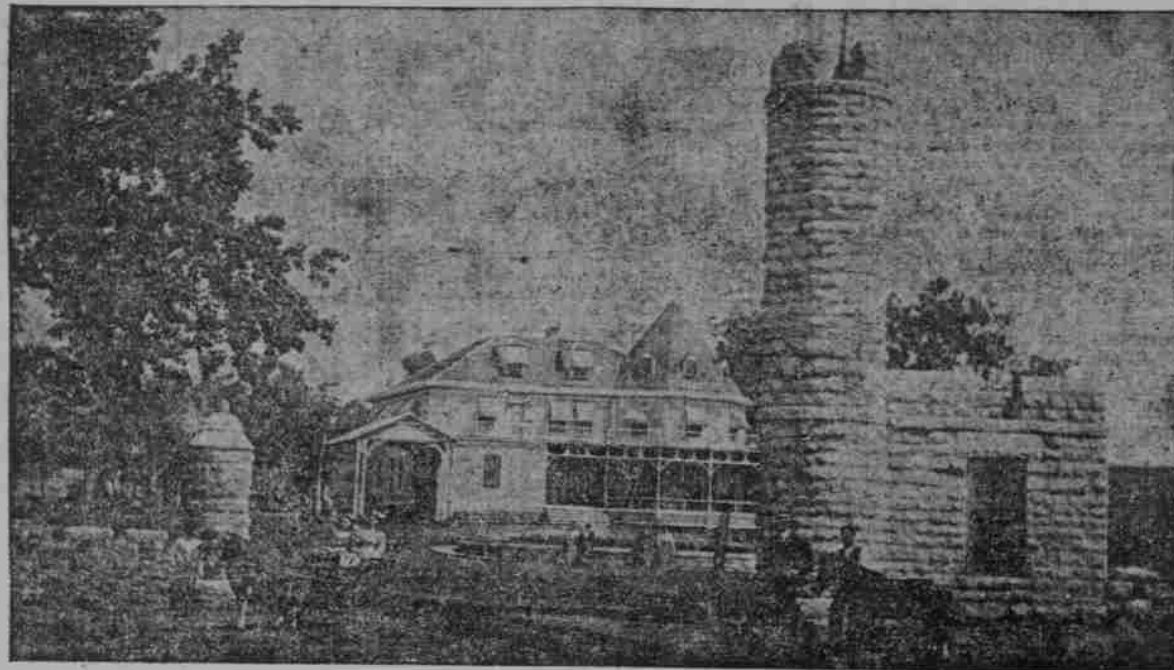
In October of last year he employed the services of one of Chicago's foremost architects to make plans for the enlargement of the residence, to what is now one of the handsomest summer hotels of any of the summer resorts. The new part or annex is 160 feet long and forty feet wide and is two full stories with a mansard story above, a large hall which runs the full length. On each side are large sleeping rooms all fitted up with handsome rugs, curtains, dressers, iron beds and bed room furniture. A number of the rooms are extra large and contain from two to four beds especially designed to accommodate house parties or families desiring to be together. The annex also contains the office, the music room with piano, pianola music boxes and gramophones. In the second

story above the office is the pool room. A large airy room has been fitted up with a ping pong set and games especially for children. A veranda, running the full length of the building and around the dining room, is an ideal lounging place.

Here are the latest improved Davenport wines, rockers and easy chairs. Mr. Dewey has spared no pains or expense for the accommodation of his guests. A large bowling alley, dancing pavilion, toboggan slide, bathing, high

trance to the lawn is built of stone and resembles a fort. It is called the porter's lodge. A State Journal representative recently visited this ideal summer resort for Kansas, and the common expression of all the guests as they drove up to the hotel and all during their stay was, "I never dreamed of anything like this in Kansas, and so near to Topeka. And to think that you get it all for \$10 a week or \$2 a day. I don't see how Mr. Dewey can do it." And now for the stable, no better bill of fare is

usually allow a period of twenty-one days to ascertain if the patient will die, and then take three to six weeks longer to get the patient out. When Mr. Dewey arrived at Chicago he found his manager under the care of a physician of whom he had never before heard, who went on the theory that physiological chemistry and not materia medica was the secret of the cure of the diseases of men. The young physician had Mr. Dewey's manager back at his office in fourteen days after he first took sick.



APPROACH TO EUREKA LAKE HOTEL.

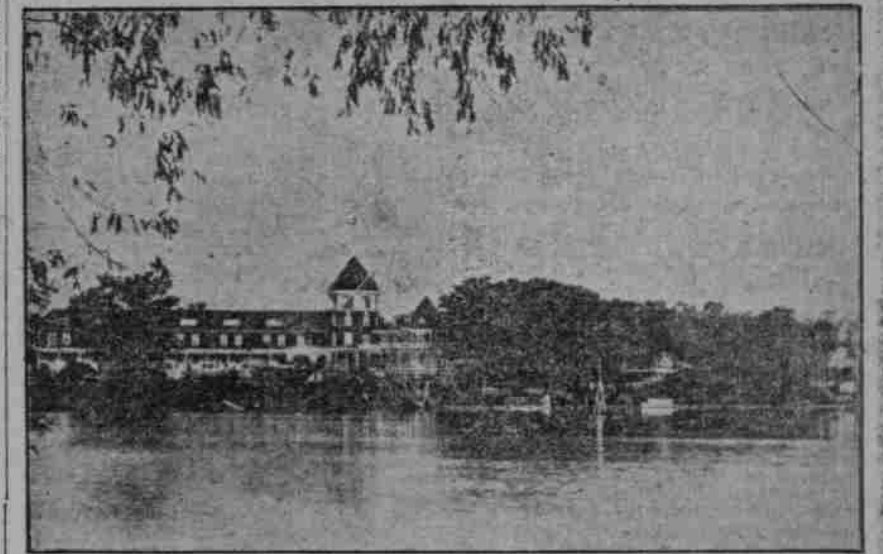
diver, Shetland ponies, boats and gasoline launches are some of the attractions. These are all absolutely free and are at the disposal of the guests at any and all times, or in the words of Mr. Dewey himself, "I want people when they come here to enjoy themselves, and be free and easy. You don't have to dress like you would for any of the swell functions. I like to enjoy myself and I like to see others enjoy themselves."

The hotel is an imposing sight when one gets off the train and sees the thousand different colored electric lights which run along the veranda and to the very top of the building. The en-

offered at the four-dollar-a-day hotels than will be placed before you at Eureka Lake. Everything in season, prepared by one of the best chefs. Mr. Dewey is very particular in regard to the help he employs, and he sees to it personally that his guests receive every care and attention.

A feature of Eureka Lake this season will be the private sanitarium. Mr. Dewey conceived the idea a few months ago while in Chicago where he had been called by the sickness of his Eastern manager, who was suffering with typhoid pneumonia. It is a well known fact that in a majority of cases doctors

At the same time the doctor was treating three children for black diphtheria and he effected a cure in each case in a remarkably short space of time. Mr. Dewey then placed himself under his care and he was so improved in a few days that he wanted to continue the treatment. He prevailed upon the doctor to come to Kansas and establish a sanitarium, and people visiting Eureka Lake this season will be able to consult Dr. H. C. R. Norris, the eminent Chicago physician. Mr. Dewey never does things by halves and after completing arrangements with Dr. Norris to come to Eureka Lake he had him go east and get all the latest appliances to fit up a



EUREKA LAKE HOTEL AND MANHATTAN BEACH.

first class sanitarium along sanitary lines. A car load of electrical apparatus arrived there last week. It is not Mr. Dewey's intention to turn his establishment into a hospital, but to have things so that convalescents can come there and besides having the needed rest can place themselves under the care of a competent physician. Dr. Norris will treat all forms of disease, excepting cancer and tuberculosis.

Where could you find in Colorado, California, Michigan, Wisconsin or Maine so much for the price as at Manhattan Beach and this right at your door. It is reached from Topeka in the easiest way possible. One can leave North Topeka on the Union Pacific at 6:25 p. m., arriv-

ing at Eureka Lake at 8 o'clock, or you can leave here at 10 o'clock in the morning and reach the hotel in ample time for luncheon. Returning you leave Eureka Lake at 6:20 a. m. and 3:45 p. m., arriving at Topeka at 8 a. m. and 6 p. m. With such train service one may go out Saturday evening after business hours and return Monday morning in ample time to begin the week's work. If you want to stay a week you have direct telephone connection with Topeka and all neighboring towns by means of the long distance telephone right in the hotel. During the season the Union Pacific makes a round trip rate from Topeka of \$1.75 and uniformly low rates from all towns and cities along its line.



BOATING ON THE LAKE.



THE TOBOGGAN SLIDE.

FOR ARID LANDS.

National Irrigation Congress to Meet at Ogden.

Executive Committee Issues Call for Sept. 15-18.

SPLENDID PROGRAMME

Save the Forests and Store the Floods, One Idea.

Practical Work Sole Purpose of the Gathering.

An Arid States Press Committee Is Appointed.

Ogden, Utah, July 23.—The eleventh National Irrigation congress will be held at Ogden, Utah, September 15 to 18, inclusive, 1903.

A convention of vital concern to the American nation; to those who would make two blades of grass grow where one grew before; to all who realize that water is the Miles touch which turns the desert sands to gold; a convention of specific significance to the states and territories whose arid lands are to be reclaimed by the federal government under the provisions of the national irrigation act, namely, Arizona, California, Colorado, Idaho, Kansas, Montana, Nebraska, North Dakota, Nevada, New Mexico, Oklahoma, Oregon, South Dakota, Utah, Washington and Wyoming.

Government and leading irrigation experts, practical farmers, irrigators, fruit growers, representatives from state agricultural institutions, state engineers, government and noted foresters, as well as press representatives, business men, officials and lawmakers, will be in attendance and participate in the discussion.

The programme will include: Practical irrigation and forestry lessons; reports of experts; application of provisions of the reclamation act; state progress under the national act; views on settlement of legal complications; and the pertinent and important theme of colonization.

Utah being the pioneer state in irrigation, science proffers special opportunities for the study of its history and progress. Railroad and other excursions covering this field will be arranged for delegates by local committees.

For the first time in the history of the irrigation congresses, the eleventh convention has been liberally fostered by state appropriation—which sum has been obtained by private subscription from officers of the congress and the citizens of Ogden and Utah—so that a large fund guarantees the successful conduct of the programme and hospitable entertainment of all visiting delegates.

Business men will be interested to meet here with electrical and irrigation engineers to discuss the dual value in storage of torrential streams.

In the far eastern and southern states of the humid region irrigation methods are being studied and put into practice to save crops in seasons of drought and to increase the value of natural resources. Flood sufferers in southern states should confer at this congress with those requiring reservoirs at the head waters of the great rivers. It may be said, therefore, that the east and south can here learn from the west, and delegates should attend this congress, not alone from the sixteen specially interested far western states, but from every state in the Union.

President Roosevelt, throughout his recent western tour, frequently gave utterance to his belief that national aid for the reclamation of the arid west is of paramount importance in our national policy; and to foster this policy is

the work of this congress—"To Save the Forests and Store the Floods."

The programme for the congress will be carefully arranged with the view of achieving practical benefits and progress. Specially favorable railroad rates have been secured, details of which will soon be published. Arrangements for the entertainment of delegates in the attractive city of Ogden will be complete and satisfactory, and reception committees will meet all trains. The citizens of Ogden have appointed a board of entertainers to entertain all delegates in co-operation with officers of the congress. There will be no advance in hotel rates.

Newspapers everywhere are earnestly requested to give publicity to this official call and to inform their readers of the importance of this congress. The governors of the states and mayors of cities and officers of organizations entitled to appoint delegates are respectfully requested to select men sincerely interested in the work of—and likely to attend—the congress.

The basis of representation in the congress will be: The governor of each state and territory to appoint 20 delegates; the mayor of each city of less than 25,000 population, two delegates; the mayor of each city of more than 25,000 population, four delegates; each board of county commissioners, two delegates; each chamber of commerce, board of trade, commercial club, or real estate exchange, two delegates; each organized irrigation, agricultural or live stock association, two delegates; each society of engineers, two delegates; each irrigation company, emigration society or agricultural college and each college or university having chair of hydraulic engineering or forestry, two delegates.

The following are delegates by virtue of their respective offices: The president and members of his cabinet; the duly accredited representative of any foreign nation or colony; the governor of any state or territory; any member of the United States senate or house of representatives; member of any state or territorial commission.

W. A. CLARK, President.
F. J. KESSEL,
Chairman Executive Committee.
L. W. SHURTLEIFF,
Chairman Board of Control.
H. B. MANSON, Secretary.

The executive committee of the National Irrigation congress have appointed the following arid states press committee with a request to be at the Ogden meeting as guests of the organization if possible:

Arizona, A. S. Mills, Phoenix Enterprise; California, M. H. DeYoung, San Francisco Chronicle; Oregon, H. W. Scott, Portland Oregonian; Washington, W. H. Cowles, Spokane Review; Nevada, A. C. Bragg, Reno Gazette; Idaho, Calvin Cobb, Boise Statesman; Montana, J. H. Durston, Anaconda Standard; Wyoming, W. C. Downing, Cheyenne Tribune; Colorado, Senator Thos. M. Patterson, Denver News; Kansas, Frank P. MacLennan, Topeka State Journal; Nebraska, N. H. Rosewater, Omaha Bee; New Mexico, Max Frost, Santa Fe New Mexican; North Dakota, H. C. Pimley, Fargo Forum; South Dakota, J. Tomlinson, Jr., Sioux Falls Leader; Oklahoma, Frank H. Greer, Guthrie State Capital; Utah, Wm. Glassman, Ogden Standard.

Via Chicago Great Western Railway.

\$15 Kansas City to St. Paul and Minneapolis and return, \$15 to Duluth, Superior and Ashland, \$15 to Madison Lake, Waterville, Fairbault and other Minnesota resorts. Tickets on sale daily to September 30th. Good to return October 31st. For further information apply to any Great Western agent, or Geo. W. Lincoln, T. P. A., 7 West Ninth street, Kansas City.

Dr. J. Albert Berry, specialty diseases of Stomach and Intestines.

TABLE AND KITCHEN.

Conducted by Lida Ames Willis, Micalette Building, Chicago, to whom all inquiries should be addressed. All rights reserved by Banning Co., Chicago.

Green Corn.

Corn in its immature state is one of our choicest fresh vegetables if it can be cooked and eaten the day it is gathered—otherwise much of its sweetness and flavor is lost. The tender, juicy part of the grain is wholesome and nutritious but the tough skin should be rejected, as it is especially after cooking—quite indigestible.

Select green corn that has young, tender, well-filled ears. When the grains are broken with the finger nail the juice should start readily.

The grain of the green corn, or roasted ear, small and too easily swallowed and seldom sufficiently masticated; for that reason, when eaten too hastily and without removing the covering of bran, it is apt to cause disturbances in the stomach. The tough little envelope is easily disposed of by scraping the grains and scraping out the succulent pulp.

Green corn is more thoroughly enjoyed and deemed more of a summer luxury eaten off the cob—an American custom, first ridiculed, but soon adopted by our English cousins.

One mode of serving is to cut away the row of grains and then boil for 20 minutes; serve in a folded napkin and eat with salt and butter. Another is to strip off the outer leaves entirely, draw down the inner husks and remove the silk; then replace the inner layer of husks and boil until the juice will no longer come when the grain is pierced. Do not salt the water in which the corn is boiled, as this will make the brain tough and shrivel the grain.

SCALLOPED CORN.

Butter a pudding dish well; put in a layer of cooked corn cut from the cob, first scoring the grain, and then scraping out the pulp; lay in the dish, season with salt and pepper; cover with buttered crumbs, or cover with plain crumbs, dotted with bits of butter, and bake in a hot oven for 20 minutes. Continue in this way until dish is full, with buttered crumbs on top. Add a cup of sweet cream; and bake for half an hour.

CORN PUDDING.

Score ten ears and scrape out the pulp. Add the beaten yolks of five eggs, one quart of sweet milk, four ounces of butter, melted, and one-half cup of sugar. Mix thoroughly and then stir in lightly the beaten whites of the eggs. Turn into a well-buttered pudding dish and bake for an hour with cover on, until pudding is done.

Pure Water

Phillips' famous mineral water delivered at your door—pure and healthful.

PROF. J. W. PHILLIPS

Proprietor.

612 West Eight Street.

nearly done, then remove and let the top brown.

CORN IN TOMATO CUPS.

Select firm, round, ripe tomatoes, cut a slice from the top and scoop out the seeds and all the tomatoes with cooked corn cut from the cob and nicely seasoned with salt and pepper. Put a lump of butter on top of each one, place them on a buttered shallow dish and bake in a moderately hot oven for 45 minutes. Serve plain or with a cream sauce.

GREEN CORN BOILED.

Strip off all the husk and carefully pick off the silk, trim off the stem and top. Put the corn in boiling unsalted water and allow to boil for ten minutes if young and tender, 15 if old. Drain free from all water and serve on a folded napkin; sprinkle the corn with salt and fold the ends of the napkin over to keep hot. If the corn has been standing over a day, add a tablespoonful of sugar to the water in which it is boiled, but do not add salt.

FRIED CORN.

Carefully cut the corn from six ears of sweet corn, being careful not to have any of the cob with it, and have the butter separate. Fry in just enough butter to keep it from sticking to the pan, being careful to stir very often. When a nice brown add half a cup of sweet cream and salt and pepper to taste. Do not place on the fire after you have added the cream, as it will curdle. Serve in a hot dish. A very nice luncheon or breakfast dish.

OLD-FASHIONED ROASTING EARS.

Take off all but the last layer of husks, make a place clean in front of a wood fire or in the ashes, lay the corn down and turn when the lower side is done; serve with salt and butter. It can also be roasted on a gridiron over a bright fire of coals, watching carefully and turning when one side is done. Do not allow it to burn, as it will be bitter.

SHREDDED CORN AND TOMATOES.

Strip off all the husks from the corn and carefully free from all silk. Split down each row of kernels with a sharp knife and shave off the husks. Place the corn in a saucepan, cover with hot water and simmer slowly for five minutes. To every pint of corn add a tablespoonful of butter, season with salt and pepper to taste, then add one cup of peeled and chopped tomatoes. Bring to the boiling point and cook 20 minutes and serve in covered dish. Roll the butter in flour before adding it there is too much liquid.

BAKED CORN.

Use only fresh tender ears of green corn of equal size. Remove all silk, but not the husk. Tie the husks around the ears carefully with clean white cord. Place the corn in a hot oven and bake until tender, about twenty minutes. Serve on a napkin, removing the husks before serving.

GREEN CORN CAKES.

Add to one pint of corn pulp two well beaten eggs, stir in one tablespoonful of flour and one of cornstarch, season with salt and pepper and beat thoroughly. These cakes can be made of canned corn finely chopped by adding two tablespoonfuls of milk, canned corn being less moist than the green.

CORN BALLS.

Take one cup of corn that has been cut through the kernels and then scraped from the cob, add to this two beaten eggs, half a cup of milk, quarter of a cup of flour, half a teaspoonful of baking powder, salt to taste. Butter small pans and fill three-quarters full of the mixture; steam thirty minutes. Serve with roast beef or fried ham.

CORN PORRIDGE.

Take young tender green corn and cut from the cob. To each two add a half cup of corn and one quart of sweet milk. Put the milk and corn into a double boiler and cook until perfectly tender, then add bits of butter dredged in flour and cook five minutes longer,

take from the fire and stir in the beaten yolks of two eggs, let boil up, and serve hot. Add some butter if desired, sugar and nutmeg if liked.

Inquiries Answered.

Mrs. D. writes: "Will you kindly send recipe how to make floating island, the old-fashioned way?"

FLOATING ISLAND.

Put a quart of milk in a double boiler, place over the fire to scald. Separate six eggs, beat the whites to a stiff white froth and drop by tablespoonfuls on top of the hot milk and cook a few seconds, then lift off carefully and drain. Beat the yolks of the eggs with six tablespoonfuls of sugar and pour the hot milk into this mixture. When blended return to the double boiler and cook and stir over the fire until it is smooth and rather thick; remove from the fire and add a pinch of salt and a teaspoonful of vanilla; turn into a glass dish and when cold place the poached whites on top, dust with powdered sugar and serve very cold. Grated coconut sprinkled over the top of the whites makes a pretty finish to the dish.

BOILED HUCKLEBERRY PUDDING
E. G. F. writes: "Can you give me, or will anyone else, a recipe for huckleberry pudding, made with molasses, bread crumbs, spices, and huckleberries? It is a boiled pudding and quite the piece I have ever eaten. I had the recipe once, but must have lost it, as I cannot find it anywhere."

If any one of our readers can furnish the desired formula we will be glad to publish it.

Our recipe is as follows: Take a pint of bread crumbs, half a pint of molasses, half a pint of huckleberries, half

a pint of milk, two eggs, butter or suet the size of an egg, a teaspoonful of soda, a teaspoonful of cinnamon, cloves and allspice mixed, half teaspoonful of nutmeg and half a teaspoonful of salt. Soak the bread crumbs in the milk for quarter of an hour, then beat to a batter; add the molasses, warmed, and the soda mixed with a little cold water. Turn and add the spices and salt, fruit, butter or chopped suet and the eggs well beaten. Boil in a bag or mould for two hours and serve a hard sauce with it.

REAL ESTATE TRANSFERS.

A. A. Bishop and wife to S. A. Scott, \$300, lots 561 and 562 Clay street, Thompson's fourth addition.

H. J. Small and husband to A. M. Middaugh, \$100, lots 478 and 480 Western avenue, Middaugh's second addition.

J. L. C. Lawhead and husband to D. R. Jones, \$900, part northeast quarter 6, 12, 16.

Edward Place Lot company to C. S. Elliott, \$450, lots 560 and 562 Harrison street, Orchard Place addition.

E. A. Redell and husband to E. A. Clark, \$1, lot 655 Lincoln street, block 5, M. & D. sub.

S. A. Scott and wife to J. F. Simonds, \$2,500, lots 513 and 515 Lincoln street, Williams & Dill's addition.

I. M. S. Klusman and husband to A. J. Schaeffer, \$1,100, lots 6 and 7 Gordon street, block A, Ellinwood's addition, First ward.

G. B. Dick and wife to W. E. Hendrick, \$100, lot 32 Van Buren street.

The Shaw Building & Loan association to F. P. Spain, \$25.50, lots 2295, 2298 and 2210 Buchanan street, Quinton & Steele's addition.

City Ticket Office, Union Pacific Railroad, 525 Kansas avenue.

Is manufactured with the idea of surpassing all other flaked wheat foods. We think we have succeeded. It will cost you but 10 cents to get a package and find out.

It is worth thousands of dollars of you to know this.

Made by the BATTLE CREEK BREAKFAST FOOD CO. Battle Creek, Mich. Quincy, Ill.

If your grocer does not keep it, send us his name and 10 cents and we will send you a package, postpaid. Address all communications to Battle Creek Breakfast Food Co., Quincy, Ill.

24

SHREDDED WHEAT BISCUIT

THE NATURAL FOOD CO. NIAGARA FALLS, N.Y.

Made of the Whole Wheat.

Sold by all Grocers

Help yourself to health

Use only fresh tender ears of green corn of equal size. Remove all silk, but not the husk. Tie the husks around the ears carefully with clean white cord. Place the corn in a hot oven and bake until tender, about twenty minutes. Serve on a napkin, removing the husks before serving.

GREEN CORN CAKES.

Add to one pint of corn pulp two well beaten eggs, stir in one tablespoonful of flour and one of cornstarch, season with salt and pepper and beat thoroughly. These cakes can be made of canned corn finely chopped by adding two tablespoonfuls of milk, canned corn being less moist than the green.

CORN BALLS.

Take one cup of corn that has been cut through the kernels and then scraped from the cob, add to this two beaten eggs, half a cup of milk, quarter of a cup of flour, half a teaspoonful of baking powder, salt to taste. Butter small pans and fill three-quarters full of the mixture; steam thirty minutes. Serve with roast beef or fried ham.

CORN PORRIDGE.

Take young tender green corn and cut from the cob. To each two add a half cup of corn and one quart of sweet milk. Put the milk and corn into a double boiler and cook until perfectly tender, then add bits of butter dredged in flour and cook five minutes longer,